

## Favoritterne Sommer 2018

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Dark N Stormy	
Glass:	Highball
Ice:	Cubed
Method:	Build
Ingredients:	CL
Dark rum	4
Angostura	2 dashes
Citrus juice	2
Sugar syrup	1
Ginger beer	Top
Garnish	Lime wedges & ginger peel

White Russian	
Glass:	Lowball
Ice:	Cubed
Method:	Layer, shake & strain
Ingredients:	CL
Kahlua	3
Vodka	3
Milk	6
Garnish	Oreo

Rhubarb Fizz	
Glass:	Cupette
Ice:	None
Method:	Dry Shake, shake & finestrain
Ingredients:	CL
Egg white	1
Gin	4
Citrus juice	3
Rhubarb Vanilla Syrup	3
Garnish	Drops of peychaud bitter

Mojito	
Glass:	Lowball
Ice:	Crushed
Method:	Muddle, build & churn
Ingredients:	CL
Lime wedges	4 pcs.
Cane sugar	1 barspoons
Light rum	4
Sugar syrup	2
Mint	6 pcs.
Citrus juice	2
Ginger ale	Top
Garnish	Lime wedge & mint leaf

Vanilla Passion	
Glass:	Lowball
Ice:	Crushed
Method:	Build, churn & float
Ingredients:	CL
Vodka	4
Citrus juice	2
Vanilla syrup	2
Passion Mix	4
Garnish	Mint Spring

Hugo	
Glass	Wine glass
Ice	Cubed
Method:	Build & Churn
Ingredients:	CL
Elderflower Sirup	4
Mint	6 pcs.
Sparkling wine	12
Club Soda	4
Top	Club soda
Garnish	Mint spring

Tokyo Tea	
Glass:	Cupette
Ice:	None
Method:	Shake & fine strain
Ingredients:	CL
Vodka	2
Saké	2
Blue Matcha Consomme	1 pipette
Citrus juice	2
Sugar syrup	2
Lychee juice	3
Garnish	Edible flower

Cucumber Collins	
Glass:	Wine glass
Ice:	Crushed
Method:	build & churn
Ingredients:	CL
Gin	4
Cucumber peel	2
Citrus juice	2
Sugar syrup	2
Ginger beer	top
Garnish	Cucumber swirl & 3 juniper berries